



————— *perfection requires* —————

# **A LITTLE CONCENTRATION**

 **MINOR'S**  
TRUSTED BY CHEFS™



## MINOR'S® FLAVOR CONCENTRATES

For big, transformative flavor, you need only a spoon and MINOR'S® Flavor Concentrates. Choose from a variety of authentic blends featuring distinctive combinations of herbs, vegetables, peppers and spices.



# AUTHENTIC FLAVOR AT HAND

With flavors that span traditional and global, MINOR'S® Flavor Concentrates serve you in the kitchen with on-trend inspiration and ease in any measure. Stir in authentic flavor created from freshly prepared ingredients to elevate any dish.

MINOR'S® Masala Curry Flavor Concentrate imparts bold spiced flavor in Tikka Masala Chicken served with Sorghum Tabbouleh.



## Flavor Integrity

Inspire creativity with authentic flavor combinations boasting bright, flavorful blends of roasted vegetables, sautéed onions and aromatic herbs or fully bloomed spices

## Versatility & Pantry Maximization

Discover multiple uses for a single Flavor Concentrate across your menu without added labor—from dips, spreads and salad dressings, to soups, marinades, sauces and even beverages

## Ease and Consistency

Use as you would herbs or dried seasonings—simply spoon in the desired amount to instantly add the flavor of fresh spices, roasted vegetables, bold chiles and more

## Skilled Labor Support

Get the results of time-consuming methods such as roasting and caramelizing while saving time and labor in the sourcing, chopping, seeding and milling of fresh ingredients

TESTED  
READY-TO-EAT

Through our rigorous 5-Step Process, MINOR'S® Flavor Concentrates are tested ready-to-eat, exceeding USDA and FDA safety standards for ready-to-eat foods. Along with MINOR'S® Bases and Sauce Concentrates, Flavor Concentrates are ready to add to hot or cold applications—from spreads and dips to entrées and soups.

## ADD FLAVOR TO

**SAUCES | SPREADS | SALSAS & DIPS | RUBS | DRESSINGS & CREMAS  
COMPOUND BUTTERS | FINISHING OILS | MARINADES | BRAISING LIQUIDS  
OR SUBSTITUTE FOR FRESH/DRIED INGREDIENTS**




# MINOR'S® FLAVOR CONCENTRATES

## ORIGINS FLAVORS

Crafted with authentic, savory combinations of rich roasted vegetables, caramelized garlic and aromatic herbs or bold spices, MINOR'S® Origins Flavor Concentrates make bold flavor statements in every dish.

***All Origins Flavor Concentrates are:***

- ▶ **Ready to Eat**
- ▶ **No artificial flavors**
- ▶ **Gluten free**
- ▶ **Vegetarian**

	GTIN/UPC CODE	PACK SIZE	ALLERGENS*
 <b>Herb de Provence</b> This French blend of savory herbs offers hints of marjoram, thyme, basil, rosemary and garlic.	0-00-74826-05206-2	6/12.8 OZ	—
 <b>Masala Curry</b> Crafted with tomato, onion and a blend of fully bloomed spices for versatile, global appeal.	0-00-74826-49106-9	6/1 LB	—
 <b>Roasted Garlic</b> Brighten a variety of dishes with the full flavor of roasted garlic.	0-00-74826-14206-0	6/1 LB	—

\*According to the FDA, the most common food allergens are milk, peanuts, eggs, fish, crustacean shellfish, soy, tree nuts and wheat. These products do not contain any of these ingredients, unless noted above.

## Flavor Concentrates vs. Dried Spices & Herbs

Ground spices and herbs often lose potency as they are exposed to common kitchen temperatures and humidity.

MINOR'S® Flavor Concentrates are protected in refrigeration, locking in flavors and nuances dried seasonings lose over time.



## Flavor in Action

MINOR'S® Herb de Provence Flavor Concentrate adds savory herb flavor in a range of applications including Eggs de Provence Toast featuring a seasoned fried egg and flavorful compound butter. This herb blend adds depth to everything from condiments and sauces to risotto and more.





## Flavor in Action





MINOR'S® Chipotle Flavor Concentrate kicks up the flavor in Latin-inspired favorites or everyday items across the menu such as in light, refreshing Chipotle & Burnt Orange Tuna Salad.

## LATIN FLAVORS

MINOR'S® Latin Flavor Concentrates boast rich, flavorful flair from smoked, dried or fire-roasted chiles, sofrito of onions and garlic, and herbs. The result is fresh-tasting authenticity that's ready to kick-start any recipe and wow every customer.

***All Latin Flavor Concentrates are:***

- ▶ **Ready to Eat**
- ▶ **No artificial flavors**
- ▶ **Gluten free**
- ▶ **Vegetarian**

	GTIN/UPC CODE	PACK SIZE	ALLERGENS*
 <b>Ancho</b> Bring a sizzling, Southwestern flair to your menu with this smoky blend of ancho peppers and sautéed onions.	0-00-74826-68006-7	6/14.4 OZ	—
 <b>Chipotle</b> This smoky blend of peppers offers hints of onion, garlic and spice for a flavorful, yet fiery kick.	0-00-74826-68606-9	6/14.4 OZ	—
 <b>Cilantro Lime</b> Add a fresh, tangy twist with a bright combination of cilantro and lime.	0-00-74826-14806-2	6/13.6 OZ	—
 <b>Fire Roasted Poblano</b> Add zesty distinction with a combination of fire roasted poblano peppers, onions, garlic and a unique blend of spices.	0-00-74826-18306-3	6/13.6 OZ	—

\*According to the FDA, the most common food allergens are milk, peanuts, eggs, fish, crustacean shellfish, soy, tree nuts and wheat. These products do not contain any of these ingredients, unless noted above.

# To the Craft™

Here's to transformative flavor  
in every spoonful.



To learn more about adding authentic flavor to  
your menu with MINOR'S® Flavor Concentrates, visit  
[flavormeansbusiness.com/products/flavor-concentrates/seasoning-blends](http://flavormeansbusiness.com/products/flavor-concentrates/seasoning-blends)



[flavormeansbusiness.com](http://flavormeansbusiness.com) | 1.800.243.8822

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